The Classic India

North Indian Cuisine

"Experience the Real Taste of India"

Main Menu

starters

Chicken Tikka R64
Cubed chicken pieces marinated in yoghurt and Indian spices and grilled in clay oven.

Malai Chicken Tikka R67
Chicken pieces marinated in cashew nuts and mild spices grilled in tandoor.

Pahari Kebab R67
Spiced chicken pieces marinated in mint, coriander, yoghurt and exotic spices and grilled in clay pot.

Classic Special Kebab R75
A combination of chicken, lamb mince and cheese skilfully marinated and grilled in clay oven with Chef's secret spices.

Classic Hajaari Kebab R72
Chicken, cheese, garlic, ginger with the hint of mint and coriander marinated in Indian exotic spices and grilled in tandoor.

Chicken Samoosas (5 pieces) R38
Chicken mince mixed with Indian spices and deep fried.

Lamb Mince Kebab R69
Lamb mince mixed with Indian spices and grilled in tandoor.

Lamb Chop R75
Lamb on the bones overnight marinated in chef secrets spices then grilled in clay oven.

Lamb Boti Kebab R80
Cubed lamb pieces marinated in yoghurt and Indian spices, grilled in clay oven.

Lamb Samoosas (5 pieces) R42
Lamb mince mixed with Indian spices and deep fried.

Fish Tikka R80
Kingklip fish marinated in yoghurt and Indian exotic spices then grilled in tandoor.

Fish Amritsari R78
Mouth-watering fried fish prepared with exotic spices. (A popular dish of Amritsar)

Lassoni Prawns (6 pieces) R96
Spiced prawns marinated in exotic spices and herbs with garlic flavour then grilled in clay oven.

Garlic Fish Fry R75
Kingklip fish marinated in exotic spices with garlic flavour and deep fried.

Fried Calamari Rings R58
Calamari prepared in exotic spices and deep fried.

Crab Sticks R49
Calamari prepared in exotic spices and deep fried.

Paneer Tikka (V) R68
Home made cheese marinated in yoghurt with exotic spices then grilled in tandoor.

Makai Malai Kebab (6 pieces) (V) R50
Chefs speciality. A must try.

Chilli Bites (6 pieces) (V) R30
Sliced onions marinated in chickpea flour with spices and deep fried

Crispy sesame sticks (6 pieces) (V) R30
A must try for vegetarians

Continue to next page for more starters
Prep time approx. 15-20 minutes

Classic Hajaari Kebab

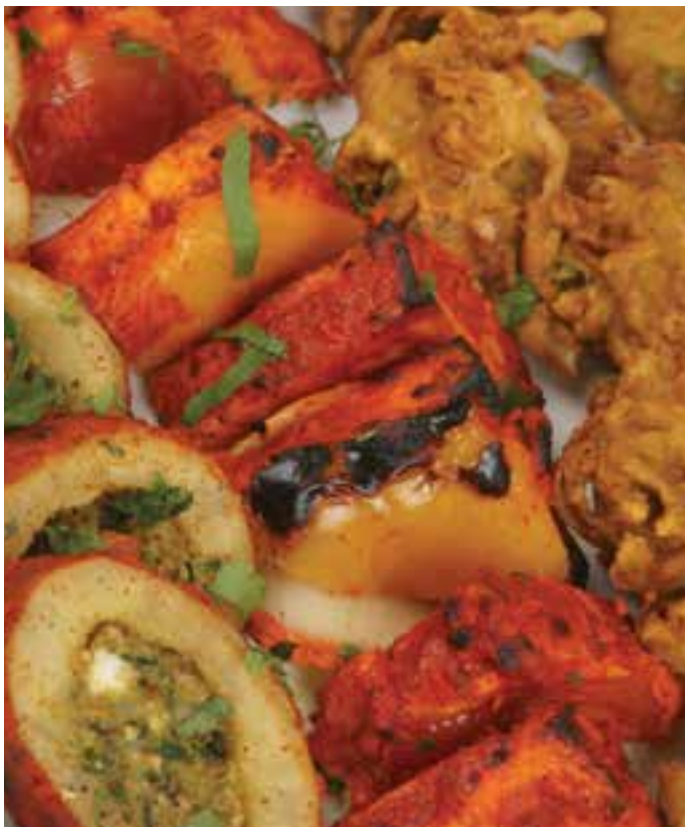
Classic Special

Lassoni Prawn

Paneer Tikka

Chilli Paneer

Veg Manchurian



Veg Platter

Chilli Chicken

starters

Paneer Malai Tikka (V) — R65
Indian home made cheese marinated in cashew nuts and cream with flavour of exotic spices then grilled in tandoor.

Cheese & Corn Samoosas (5 pieces) (V) — R38
Cheesa & corn with Indian spices and deep fried.

Punjabi Samoosas (5 pieces) (V) — R35
Mashed potatoes with Indian spices and deep fried.

Paneer Soti Boti (6 pieces) (V) — R45
Batter fried paneer, onion, tomato, green pepper on a stick.
Makes a delightful starter

Mix Pokora (6 pieces) (V) — R26
Freshly chopped vegetables marinated in Indian spices and Chickpea flour, deep fried.

Bharwa Aloo (6 pieces) (V) — R58
Potatoes stuffed with cottage cheese, dried fruit and Indian exotic Spices, grilled to perfection.

Aloo Tikki (6 pieces) (V) — R35
Mashed potatoes with Indian spices and herbs deep fried.

Starters Indo – Chinese

Chilli Paneer (V) — R66
Cottage cheese marinated with corn flour and exotic spices with Spring onion, green pepper and cooked to perfection with a touch of Soy Sauce and vinegar to give a sweet and sour taste.

Veg Manchurian (V) — R55
Chef's speciality. Dry or with gravy

Gobi Manchurian (V) — R56
Chef's speciality. Dry or with gravy

Chicken Lollipop (6 pieces) — R60
Chicken wings marinated in spices and deep fried

Chilli Chicken — R65
Boneless chicken fillet marinated with corn flour and exotic spices with Spring onion, green pepper and cooked to perfection with a touch of Soy Sauce and vinegar to give a sweet and sour taste.

Prawns 65 — R90
Chef's speciality. Deshelled prawns. A must try.

platters

Veg Platter (12 pieces) (V) — R125
Assorted vegetables with paneer, aloo tikki and tandoori grilled vegetables, mixed.

Non Veg Platter (12 pieces) — R145
Assorted pieces of lamb, chicken and seafood.

Prep time approx. 15-20 minutes

lamb dishes served with rice

Lamb Roganjosh Kashmiri R94
A speciality from Kashmiri, boneless lamb cooked in authentic energetic traditional North India style gravy.

Bhuma Gosth Kalimirch R94
Chunks of boneless lamb roasted in tawa with black pepper cooked in Chef's special gravy.

Lamb Do Piyaza R92
North Indian speciality boneless lamb cooked in indian exotic spices with chunks of onion and green pepper.

Lamb Malai Korma R100
Lamb cooked in cashew nuts, coconut and almonds gravy with mild spices.

Lamb Achari R92
Lamb cooked in Panch Puran masala (5 types of spices) allowing a taste of sour pickle flavour with Chef's special gravy.

Lamb Vindaloo R96
A Goan speciality extra hot and sour preparation of lamb with flavour of lemon and coconut and Indian exotic spices.

Lamb Chamiyala R94
Our Chef's speciality lamb cooked in special gravy and flavoured with ginger and garnished with whole red chilli.

Lamb Saagwala R92
Lamb cooked in creamy spinach and Indian exotic spices and herbs.

Lamb Karai R93
A Punjabi style cooking of lamb in onion gravy with green pepper and exotic spices.

Lamb Madraswala R92
Lamb cooked in South Indian style in coconut gravy.

Lamb Dhal Gosht R94
Lamb cooked in yellow lentils with indian exotic spices.

Lamb Jalfrezi R93
Boneless lamb pieces cooked with onion and tomato in a special marinated masala.

Lamb Hyderabadi R93
A lamb speciality from Hyderabad. A must try.

Lamb Handi R79
Traditional Asian dish, spicy flavour on the bone.

1/2 Lamb Bunny Chow R89
A speciality from Durban – bread loaf cut and filled with lamb curry, topped with soft bread.

Prep time approx. 30 min and depends on hours

Korma is mild and Vindaloo is extra hot * All other food comes in mild, medium, hot or extra hot
Rice can not be substituted for anything else. • A service charge of 10% will be levied on tables of 8 or more

Lamb Roganjosh Kashmiri

Lamb Malai Korma

Lamb Vindaloo

Bhuma Gosth Kalimirch

Chicken Kadai

Butter Chicken

Chicken Bhoona Kalimirch

Chicken Korma

chicken dishes served with rice

Butter Chicken R89
A Speciality of Moti Mahal Restaurant in Delhi.
Since 1911, marinated chicken cooked in coal fire to give smokey flavour then cooked in tomato, onion and butter gravy with Indian exotic spices.

Chicken Tikka Masala R85
Marinated chicken grilled in tandoor then cooked in tomato, onion based gravy with exotic spices.

Chicken Bhoona Kalimirch R79
Boneless chicken cooked in roasted and sun dried spices with brown gravy and herbs.

Chicken Malai Korma R92
Boneless chicken pieces cooked in mild spices cashew nut, almond and coconut gravy.

Chicken Do Piyaza R79
North Indian speciality boneless chicken cooked in Indian exotic spices cooked in onion and black pepper.

Chicken Achari R79
Chicken cooked in Panch Puran masala (5 types of spices) allowing a taste of sour pickle flavour with Chef's special gravy.

Chicken Vindaloo R87
A Goan speciality extra hot and sour preparation of chicken with flavour of lemon and coconut and Indian exotic spices.

Chicken Chamiyala R88
Our Chef's speciality chicken cooked in special gravy and flavoured with ginger ad garnished with whole red chilli.

Chicken Saagwala R81
Chicken cooked in creamy spinach and Indian exotic spices and herbs.

Chicken Karai R79
A Punjabi style cooking of chicken in onion gravy with green pepper and exotic spices.

Chicken Madraswala R80
Chicken cooked in South Indian style in coconut gravy.

Chicken Jalfrezi R80
Boneless Chicken cooked in onion and tomato with specially marinated masala.

Chicken Hyderabadi R79
A chicken speciality from Hyderabad. A must try.

Chicken Handi R69
Traditional Asian dish, spicy flavour on the bone.

1/2 Chicken Bunny Chow R75
A speciality from Durban – bread loaf cut and filled with chicken curry, topped with soft bread.

Tandoori Chicken R75
Half Tandoori Chicken cooked in Tandoor to perfection and served a bed of saffron rice and chips.

Prep time approx. 30 min and depends on hours

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seafood dishes served with rice

Prawn Masala R117
Prawn cooked in tomato, onion based gravy with exotic spices.

Prawn Bhoona Kalimirch R117
Prawn cooked in roasted and sun dried spices with brown onion gravy and herbs.

Prawn Kasoori Korma R129
Prawn cooked in mild spices, cashews, almonds and coconut gravy.

Prawn Vindaloo R120
A Goan speciality extra hot and sour preparation of prawn with flavour of lemon and coconut and Indian exotic spices.

Prawn Karai R117
A Punjabi style cooking of prawn in onion gravy with green pepper and exotic spices.

Prawn Madraswala R119
Prawn cooked in South Indian style in coconut gravy and exotic Indian spices.

Prawn & Chicken Jalfrezi R110
Chef's speciality combination of prawns and chicken in a special marinated masala and cooked with onion & green peppers.

Prawn & Chicken Curry R110
Our Chef's speciality dish – a must try.

Prawn Adraki R120
Prawn cooked in onions and rich white gravy of cashews and flavoured with ginger.

Fish Madraswala R114
Kingklip fish cooked in a South Indian style with coconut gravy and exotic Indian spices.

Fish Bengali R111
A speciality from Bengal, home style cooking of Kingklip fish with Indian spices and potato.

Fish Masala R112
Kingklip fish cooked in tomato and onion based gravy with herbs and Indian exotic spices.

Goan Fish Curry R114
Kingklip fish cooked in tomato and onion based gravy with herbs and Indian exotic spices and goan style.

Mixed Seafood Curry R104
Mixed seafood cooked with exotic Indian spices

Special Crab Curry R86
Crab sticks cooked with exotic Indian spices

Calamari Ring Curry R89
Calamari rings cooked with exotic Indian spices

Prep time approx. 30 min and depends on hours

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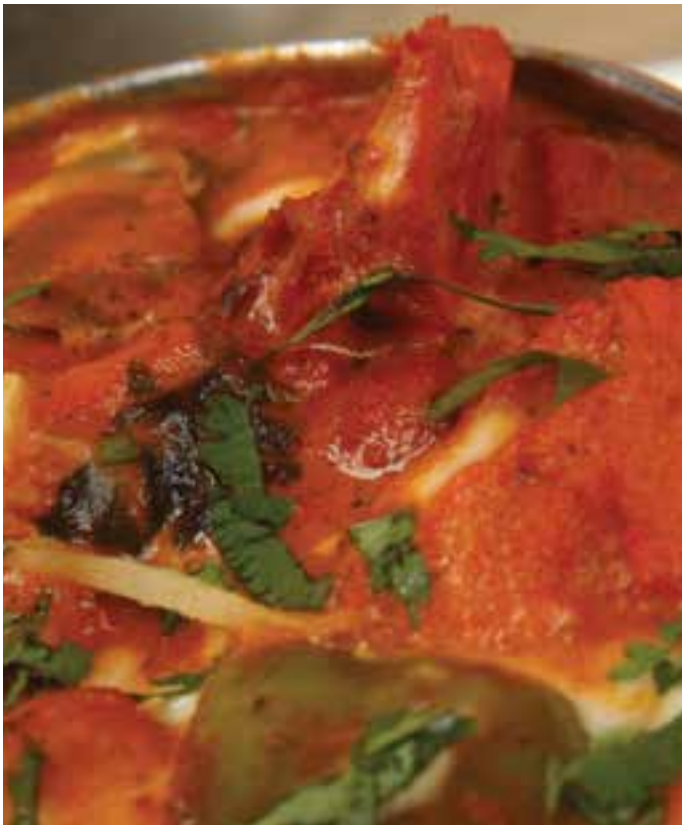
Prawn Kadai

Prawn Korma



Fish Masala

Prawn and Chicken Curry

Dhal Makhani

Dhal Tadka

Navratan Korma

Aloo Matar Gobi

classic vegetarian dishes served with rice

Shaam Savera R79
A signature recipe of Classic India's chef made with spinach, paneer kofta cooked in a creamy tomato gravy.

Vegetable Makhani R69
Fresh vegetables cooked in tomato onion and butter gravy with Indian herbs and exotic blend of spices.

Paneer Makhani R79
Home made cottage cheese cooked in butter, tomato, onion gravy in exotic blend of Indian spice.

Paneer Tikka Masala R75
Home made cottage cheese cooked in tomato, onion based gravy in exotic blend of spices.

Paneer Karai R74
A Punjabi style cooking of home made cheese with green pepper and onion with flavour of coriander and black pepper.

Saag Paneer R72
Home made cottage cheese cooked in creamy spinach gravy with exotic blend of Indian spices.

Malai Kofta R79
A sumptuous dumpling made from grated cottage cheese and potatoes, cooked in cashew nut gravy.

Classic Dewani Handi R78
Exotic blend of fresh vegetables with Indian Spice in our Chef's secret sauce.

Paneer Shahi Korma R79
Home made cottage cheese cooked in cashews, almonds and coconut gravy.

Aloo Rasedar R59
Freshly chopped potatoes, cooked in traditional North Indian style with our Chef's secret spices.

Paneer Do Piyaza R75
North Indian speciality, cottage cheese cooked in Indian exotic spices with chunks of onion and green pepper.

Jeera Aloo R57
Potatoes cooked with freshly chopped ginger and cumin seeds.

Aloo Matar Gobi R62
Cauliflower, green peas and potatoes cooked in Punjabi style

Navratan Korma R79
Mixed vegetables cooked in cashews, almonds and coconut gravy.

Dhal Makhani R72
A special dish from North India, with black lentil cooked in tomato, onion and butter gravy.

Dhal Fry R59
Yellow lentil cooked in tomato, onion and other complementary spices.

Vegetable Karai R65
Mixed vegetable cooked in Punjabi style with tomato, onion and green pepper flavoured with coriander & black pepper.

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classic vegetarian dishes served with rice

Veg Bhoona R67
Vegetable cooked in roasted and sundried spices and brown onion gravy and herbs

Kabuli Chana Masala R63
Chic peas cooked in Punjabi style with onion and tomato gravy.

Rajma Masala R64
Red kidney beans boiled to tender with bouquet of whole spices, tempered with ginger, garlic, onion and tomato.

1/2 Vegetable Bunny Chow R69
A speciality from Durban – bread loaf cut and filled with vegetable curry, topped with soft bread.

1/2 Beans Bunny Chow R68
A speciality from Durban – bread loaf cut and filled with beans curry, topped with soft bread.

biryani & rice dishes

Lamb Biryani R95
Lamb cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with Cucumber Raita.

Chicken Biryani R87
Chicken cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with Cucumber Raita.

Fish Biryani R108
Kingklip fish cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with mint and Coriander Raita.

Prawn Biryani R118
Prawn cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with mint and Coriander Raita.

Vegetable Biryani (V) R79
Freshly chopped vegetables cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with mint and Coriander Raita.

Basmati Rice (V) R25
Popular Indian plain steamed rice.

Saffron Rice (V) R40
Steamed basmati rice flavoured with saffron.

Jeera Pulao (V) R39
Steamed basmati rice tossed with cumin seed and butter.

Vegetable Pulao (V) R49
Steamed basmati rice cooked with mixed vegetables with butter and herbs.

Kashmiri Pulao (V) R59
Steamed basmati rice cooked with mixed vegetables with butter and herbs and dried fruit.

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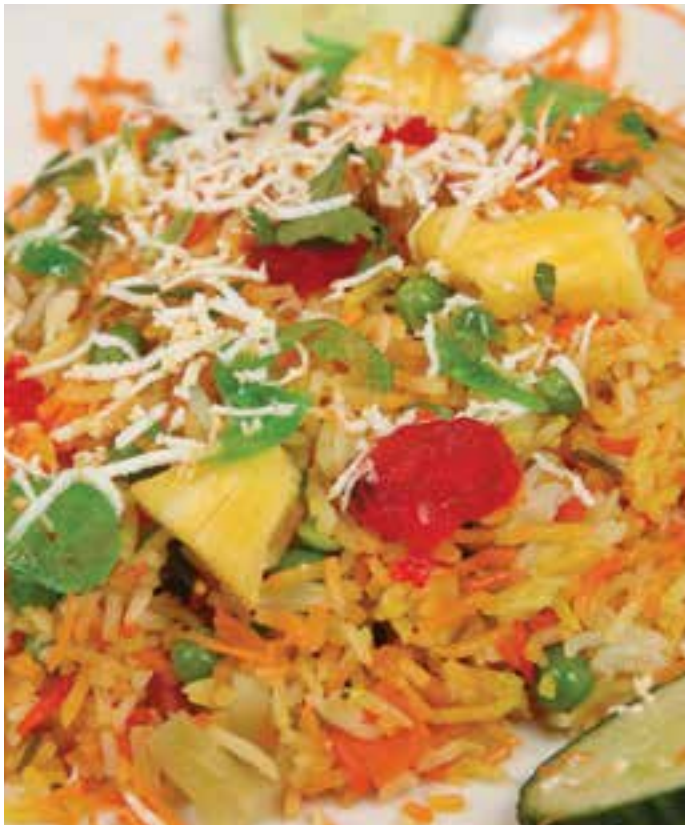
Jeera Pulao

Prawn Briyani

Lamb Biryani



Kashmiri Pulao

Green Salad

Cucumber Raita

Kachumber Salad

Greek Salad

salads & accompaniments

Green Salad R20
Freshly sliced cucumber carrot, onion and tomato with mild spices, flavoured with lemon juice and fresh coriander.

Greek Salad R30
Freshly sliced cucumber, onion and tomato with lettuce, feta cheese, olives and salad dressing.

Kachumber Salad R17
Freshly chopped cucumber carrot, onion & tomato with mild spices, flavoured with lemon juice & fresh coriander.

Mixed Raita R17
Homemade yoghurt with chopped tomato, onion, cucumber and fresh coriander.

Cucumber Raita R18
Homemade yoghurt with chopped cucumber.

Mint & Coriander Raita R17
Mint and coriander homemade yoghurt.

Pickles R10
Ask your waiter for a selection of available flavours.

Roasted Papedom R10
Papedom roasted on a heated charcoal oven.

Masala Papedom R15
Deep fried papedom and topped with tomato, onion, cucumber and fresh coriander and spices.

tandoori breads

Butter Naan R20
Unleavened flour bread cooked in a clay oven and brushed with ghee.

Garlic Naan R22
Unleavened flour bread cooked in a clay oven and garnished with garlic and butter.

Plain Naan R15
Unleavened flour bread cooked in a clay oven.

Laccha Paratha R25
Unleavened flour bread in layers cooked in a clay oven.

Aloo Paratha R29
Unleavened flour bread stuffed with mashed potato and Indian herbs.

Cheese Naan R36
Unleavened flour bread stuffed with cheese and baked in tandoori.

Masala Kulcha R25
Unleavened flour bread stuffed with mix vegetable with onions, Indian spices and brushed with ghee.

Rogni Naan R21
Unleavened flour bread cooked in a clay oven, garnished with sesame seed and butter.

Keema Cheese Naan (Non-Veg) R42
Unleavened flour bread stuffed with cheese, lamb mince, fresh coriander and herbs.

Roomali Roti R22
A very thin bread-like handkerchief.

Tandoori Roti R15
Unleavened flour bread cooked in a clay oven.

Peshawari Naan R28
Unleavened brown flour bread stuffed with sultana and dried fruit, baked in tandoori and brushed with glee.

Khurmi Naan R28
Unleavened flour bread cooked in a clay oven and topped with chopped green pepper, carrots and garlic.

Garlic Cheese Naan R38
Unleavened flour bread stuffed with cheese and topped with garlic, cooked in clay oven.

Crispy Chilli Naan R25
Unleavened flour bread cooked in clay oven and topped with green chilly and made crisp.

Butter Naan

Khurmi Naan

Roomali Roti

Aloo Paratha

Chocolate Ice Cream

Vanilla Ice Cream with Chocolate Sauce

Birthday Special

Fruit Cream with Ice Cream

dessert

Fried Ice Cream R35
Served with chocolate sauce

Rice Firni R25
A special rice pudding from North India flavoured with dry fruits saffron and served chilled.

Gulab Jamun R25
A delicious Indian milk dumpling served with warm sugar syrup and green elachi.

Gajar Halwa R25
Carrot pudding served warm and garnished with almonds.

Sweet Lassi R22
A North Indian flavoured home made yoghurt drink.

Mango Lassi R30
A North Indian Mango flavoured home made yoghurt drink.

Kulfi R30
A Home made ice cream with a saffron flavour. (SQ.)

Classic Special R32
A popular blend of dry fruit combined with ice cream and a hint of green elachi.

Bollywood Delight R30
Fruit, cream with vanilla ice cream.

Mumbai Treat R30
Fruit with vanilla ice cream.

Bombay Crush R38
Basil seeds vermacilli with strawberry milkshake and topped with vanilla ice cream.

Shahi Tukda R36
Simple sweet dish made with bread, milk, nuts and spices

hot and cold

Gulab Jamun with vanilla ice cream R30
Gajar Halwa with vanilla ice cream R30

ice creams

Vanilla Ice cream R22
Rainbow Ice Cream R25
Strawberry Ice Cream R25
Chocolate Ice Cream R25
Bubblegum Ice Cream R25
Pistachio Ice Cream R30
Cookies & Cream R30

beverages

330ml Coke, Coke Light, Coke Zero, Tab, Fanta Orange, Fanta Grape, Sprite, Sprite Zero, Creme Soda	R18
200ml Soda Water, Lemonade, Dry Lemon, Ginger Ale, Tonic Water, Tomato Cocktail	R15
Ice Tea Peach, Lemon.	R18
Tizers Appletizer, Red Grapetizer, White Grapetizer.	R22
Cordials 50ml Passion Fruit, Cola Tonic, Lime, Grenadine.	R8
Energy Drink Red Bull.	R29

mineral waters

Still 500ml	R15
Sparkling 500ml	R15
Still 1,5l	R28
Sparkling 1l	R25

coffees

Filter Coffee	R18
Cappuccinos	R24
Espresso Single	R18
Espresso Double	R20
Americano	R20
Macchiato Coffee	R22
Hot Chocolate / Milo / Horlicks	R24
Café Latte	R20
Café Mocha	R26
Cold Coffee with Ice Cream	R30

teas

Five Roses	R15
Mint Tea	R18
Green Tea	R21
Black Pepper & Ginger Tea	R21
Rooiboos Tea	R21
Indian Masala Tea	R25

milkshakes

Chocolate, Vanilla, Strawberry, Banana, Mango, Rose Pinacolada, Lime, Bubblegum	R29.50
Bombay Crush	R38.50

juices (Glass)

Apple, Cranberry, Mango, Orange, Pineapple, Strawberry, Cocktail	R20

Cafe Latte

Macchiato coffee

Vanilla Milkshake

Espresso Coffee

Spices for Life

The Classic India

North Indian Cuisine

"Experience the Real Taste of India"

Thank You

On behalf of the management and Staff of
"The Classic India"

customer care line

cell: 083 452 9977 email:theclassicindia@gmail.com
web: theclassicindia.com/theclassicindia.co.za

Branches

Fourways
Cedar Square Shopping Centre
Entrance on Cedar Rd Fourways

tel: 011 467 7448/011 467 0463
071 889 8142

Boksburg
Key Largo Centre, Shop No. 2501
Cnr North Rand Rd &
Trichardts Rd, Boksburg
(next to News Cafe Boksburg)
tel: 011 894 7323/011 894 8291
071 889 8141

Bedfordview
Keywest Shopping Centre
Van Buuren Rd,
Bedfordview

tel: 011 455 3505/011 455 2931
071 889 8140

Prep time approx. 30 min and depends on hours

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Rice can not be substituted for anything else • A service charge of 10% will be levied on tables of 8 or more
Menu & prices may change without prior notice.
Food may contain traces of nuts, milk and other dairy products.